FG_ImmBlderManual 10/16/07 11:48 AM Page 1

IMPORTANT NOTICE

PLEASE DO NOT RETURN TO STORE.
If you have any problems with this unit,
contact Consumer Relations for service
PHONE: 1-800-275-8273 or
visit our website at wphousewares.com
Please read operating instructions
before using this product.
Please keep original box and packing materials
in the event that service is required.

W.P. APPLIANCES, INC. Toll Free (800) 275-8273
Model WPIB0010 Printed in China REV 1.0

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Wolfgang Puck

Immersion Blender/Chopper
Use and Care

FG_ImmBlderManual 10/16/07 11:48 AM Page 1

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions carefully.
2. To protect against risk of electrical shock, do not put Motor Base, cord or plug of the appliance in water or other liquid.
3. This appliance should not be used by children and care should be taken when used near children.
4. Turn unit off and unplug from outlet when not in use, before putting on or taking off parts, and before cleaning. To disconnect, turn unit off, grasp plug, and pull from the wall. Never yank on cord.
5. Avoid contact with moving parts. Keep hands and utensils out of the container while blending to prevent severe injury or damage to the unit. A scraper may be used but must be used only when unit is not running.
6. Caution: Sharp blades - handle carefully - unplug before inserting or removing parts and do not put motor end in water.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Return the appliance to an authorized service facility for examination, repair, or electrical or mechanical adjustment.
8. The use of attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock, or injury.
9. The maximum electrical rating occurs when using chopper cup assembly, the electrical rating may be less when using other attachments.
10. Do not use outdoors.
11. Do not let cord hang over edge of table or counter or touch hot surfaces, including the stove.
12. Mixing flammable non-food substances can be harmful.
13. When mixing liquids, especially hot liquids, use a tall container, or make small quantities at a time to reduce spillage.
14. Do not use this appliance for other than intended use.
15. Do not operate in the presence of explosive and/or flammable fumes.

16. To reduce the risk of injury, never place cutting blade on base without first putting bowl properly in place. A spatula may be used but only when the unit is not running.
17. Be certain cover is securely locked in place before operating appliance.

SAVE THESE INSTRUCTIONS

HOUSEHOLD USE ONLY

Additional Safety Information

This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

Before Your First Use

Carefully unpack the blender and accessories, and remove all packaging materials. Wash the chopping bowl, chopping blade and chopping lid, blending rod, wire whisk and mixing beaker in warm, soapy water to remove any dust that may have accumulated during packaging. Do not immerse the motor base, cord or plug in water. Wipe the motor base and bowl cover with a damp cloth.

CAUTION: The blades are very sharp. Use care when handling.

FG_ImmBlderManual 10/16/07 11:48 AM Page 3

Wolfgang Puck, owner of the famous Spago restaurants and one of the most influential chef-restauranteurs in America, is credited with reviving California's rich culinary heritage. His cooking innovations, a result of blending fresh California ingredients with his classical French techniques, are enjoyed by world leaders, stars and fellow chefs alike. He established other trend-setting restaurants like Postrio in San Francisco, Chinois on Main in Santa Monica, Vert and Trattoria del Lupo, and his latest creation, Cut, a gourmet steakhouse in the Beverly Wilshire Hotel. Home chefs can also share Mr. Puck's talents through his cookbooks and, of course, through his appliances!

Table of Contents

Important Safeguards	1
Before Your First Use	2
About Wolfgang Puck	3
Know Your Immersion Blender/Chopper	5
Assembly/Use of Blending Rod and Wire Whisk	7
Suggested Uses	8
Assembly/Use of Food Chopper Attachment	9
Helpful Hints	10
Care and Cleaning	11
Beverages	12
Appetizers, Soups, Salads & Dressings	16
Main Dishes, Sides Dishes Sauces & Toppings	31
Desserts	39
Limited Warranty	42
Contact Information	back

Know Your Immersion Blender/Chopper

FG_ImmBlderManual 10/16/07 11:48 AM Page 7

Assembly and Use of Blending Rod or Wire Wisk

figure 1

figure 2

figure 3

1. Ensure the motor base is unplugged. Attach blending rod or wire whisk to motor base by holding the motor base with the arrows slightly to the right or left of the arrows on either attachment. Turn the motor base while holding the blending rod firmly until the attachment snaps into place. (see figures 1 and 2)
2. Place food in suitable container for mixing (beaker, bowl, or stockpot). For best results solid foods should be no larger than 1/2" cubes.
3. Plug into 120-volt 60 Hz AC only outlet.
4. Immerse the blending rod or whisk into your ingredients. Turn the speed selector to "MIN", press the ON/Turbo switch to begin blending; then gradually increase speed, as needed. (see figure 3) Slowly move the rod up, down and sideways through the food . Note: Never lift the blending rod or wire whisk attachment out of your ingredients while the unit is running to avoid splatter of your food.

   Note: At any time during the blending process, you can press the Turbo button to increase the blender to its maximum speed
6. Do not operate the motor continuously for more than one minute when using the blending rod or wire whisk, simply pulse the selected speed to your desired consistency.
7. When you are finished, simply release the ON/Turbo switch, unplug the motor base, twist the selected blending attachment while holding the motor base to remove.

Suggested Uses

Your Immersion Blender comes with a fixed multi-purpose blade, and an extra long shaft which allows the unit to be used in deep pots, or tall containers.

Caution: Blades are sharp. Handle with care.

Functions	Speed
Beat cream, whip egg whites, puddings, sauces, frostings and other airy, foamy mixtures. When using, move blending rod up and down to draw air in. Use a tall, narrow container for best results when foaming milk, making cream and whipping egg whites.	Minimum
Mix and stir shakes, drinks, omelet batters, sauces and emulsions. Use for pancake batter, gravies and dressings.	Medium to Maximum
Cut, chop, and crush raw or cooked meat and hard vegetables.Grind cooked meat for use in recipes such as casseroles or chicken salad.	Maximum
Chop, crush, and mash vegetables, and fruit for baby food, soups and sauces.	Medium to Maximum

FG_ImmBlderManual 10/16/07 11:48 AM Page 9

Assembly and Use of Food Chopper Attachment

figure 1

figure 2

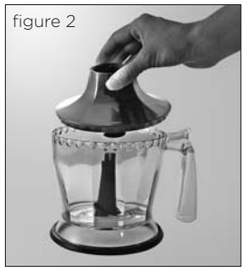

figure 3

1. Ensure the motor base is unplugged.
2. Assemble chopper bowl by first placing the chopping blade onto the blade shaft in the chopper bowl. (see figure 1) Then place food in bowl. For best results, solid foods should be no larger than 1/2" cubes.
3. Place the chopper bowl lid on top of the chopper bowl. (see figure 2)
4. Attach the motor base to the chopping bowl as follows: Hold the cover firmly with one hand, while holding the motor base with the arrows slightly to the right or left. Turn the motor base until it snaps into place. (see figure 3).
5. Plug into 120-volt 60 Hz AC only outlet.
6. Always use slight downward pressure when operating the motor base, while the other hand is placed firmly on the bowl cover to avoid the bowl from moving. Always ensure your speed selector is on "MAX" when chopping. Use a pulse action when chopping by pressing and releasing ON/Turbo switch.
7. Do not operate the motor continuously for more than 15 seconds when using chopper attachment, otherwise food will be too finely chopped.
8. When you are finished, simply release the ON/Turbo switch, unplug the motor base, and detach it from the chopping bowl lid.

Helpful Hints

- The hand blender can be used in hot liquids. Always use care when using in hot liquids. To avoid splashing when using the hand blender in a saucepan, insert the hand blender into the pan first, set the speed dial to "MIN", and then press the ON/OFF switch for operation, slowly raising the speed to your desired setting.
  Caution: Do not tilt or lift the Immersion Blender out of the pan while the motor is running, as a serious burn or injury can occur from food splatter.
- To puree foods, a certain amount of liquid is needed.
  Add cooking liquid, broth, juice, milk, or cream, until desired consistency is reached.
- For thorough blending, move blade up and down in mixture until smooth.
- You will achieve better mixing results if you use deep, tall containers.
- For easy cleanup, unplug blender and rinse under running water immediately after using.
- Place liquid ingredients into the beaker first unless recipe specifically states otherwise.
- Before turning the appliance on, immerse the hand blender attachment into the prepared ingredients, thus ensuring they will not spill over.
- For greater efficiency, move the appliance in small outward spiraling circles while mixing, without touching the bottom of the beaker with the hand blender attachment.
- The hand blender attachment cannot blend hard or fibrous ingredients unless they are in less than 1/2" pieces, soft ones into 1/2 - 1" pieces.
- Some foods require a small amount of liquid to allow them to move freely around the blades. Soft or wetter foods require less liquid, while dry ingredients require more liquid. Add the liquid a little at a time until the mix gains the required consistency.
- When using the hand blender, ensure the blades are covered to avoid splashing.

FG_ImmBlderManual 10/16/07 11:48 AM Page 11

Care & Cleaning

1. Unplug the unit from the outlet. Remove the blender rod attachment from the motor base for cleaning by turning it to the right or left. Clean the Blending Rod in warm, soapy water. **Caution: Blades are sharp. Handle with care. Do not immerse the bowl cover, motor base, cord or plug in water. Wipe the motor base and bowl cover with a damp cloth only.**
2. If food particles are not easily rinsed off the blender rod or attachment, place a drop of dish detergent in a mixing container with one cup of warm water. Plug cord into outlet. Immerse the blade portion and metal rod and operate the unit for about 10 seconds. Unplug, rinse under hot water, then dry.
3. Simply wipe the motor base clean with a damp cloth. Never hold the motor base under running water or immerse it in any liquid.
4. Do not use pointed or sharp objects to remove food particles.
5. To clean the food chopper attachment, remove the bowl cover first, then the chopping blade. Do not immerse the chopper bowl cover in water. Wipe with a damp cloth using dishwashing liquid if necessary. The chopper bowl and chopping blade can be washed in warm, soapy water. Do not use abrasive or harsh cleansers.

Important: Do not try to sharpen the cutting edges of any blades. They have been precision honed at the factory and will be damaged by any attempted sharpening.

Beverages

FG_ImmBlderManual 10/16/07 11:48 AM Page 13

Banana Blueberry Smoothie

Makes 4 servings

INGREDIENTS

2 cups plain yogurt
2 cups fresh blueberries
2 cups frozen unsweetened strawberries
3 ripe bananas, peeled
2 cups ice cubes
2 tablespoons honey
1/2 teaspoon pure vanilla extract

METHOD

1 Combine all ingredients in a serving pitcher. Blend using Immersion Blender until as smooth as desired. Serve immediately.

Recipe courtesy Marian Getz

Florida Sunshine Breakfast Smoothie

Makes about 2 quarts

INGREDIENTS

3 oranges, peeled and quartered
1 medium papaya, peeled, seeded and cut into chunks
2 bananas, peeled
2 cups frozen peaches
1 cup plain yogurt, preferably Greek
2 tablespoons honey (more or less as desired)
2 cups ice cubes
2 cups fresh tangerine or orange juice (more or less as needed)

METHOD

1 Layer all ingredients in an attractive serving pitcher and add half of the orange juice. Use the Immersion Blender Wand to puree to desired smoothness and thickness. If too thick, add remaining juice, too thin, add ice cubes and/or more frozen peaches.

Recipe courtesy Marian Getz

FG_ImmBlderManual 10/16/07 11:48 AM Page 15

Hot Summer Mojitos For A Crowd

Makes 8 servings

INGREDIENTS

1/2 cup fresh mint leaves, tightly packed
Zest from 4 limes
1 1/3 cups granulated sugar
Juice from 10 limes, (include the 4 limes from above with zest removed)
4 - 6 cups ice cubes
2 cups excellent quality white rum, more or less or omit as desired
3 cups club soda, cold

Garnish

8 long sprigs fresh mint
8 lime wedges or wheels

METHOD

1. Combine mint leaves, lime zest and sugar in Immersion Chopper Bowl. Attach lid and pulse till zest and mint are finely chopped. Now the sugar is infused with flavor.
2. In a 2-quart serving pitcher add sugar mixture and top with lime juice, ice and rum. Blend using immersion wand till mixed. Add club soda and pour (strain first if desired) into tall, chilled glasses. Garnish with mint sprigs and lime wedges.

Note: To juice limes more easily, roll them under your palm on a counter using firm pressure. Then, place them in a microwave for 10-15 seconds.

Recipe courtesy Marian Getz

Appetizers, Soups, Salads & Dressings

FG_ImmBlderManual 10/16/07 11:48 AM Page 17

Chicken Satè with Mint Vinaigrette

Satès can be readied early in the day and grilled or broiled as your guests arrive. These satè recipes can be increased as necessary and are frequently served at cocktail parties at Spago.

Makes 24 skewers

INGREDIENTS

About 10 ounces boned and skinned chicken breasts

Marinade
1 1/2 teaspoons curry powder
1 teaspoon freshly ground pepper
1/2 teaspoon salt
1/2 teaspoon ground cumin
1 1/2 to 2 tablespoons peanut oil

Mint Vinaigrette
2 egg yolks
1/4 cup rice wine vinegar
2 tablespoons (about 1/2 bunch)
plus 2 teaspoons finely chopped mint leaves
1 tablespoon soy sauce
1/2 teaspoon ground coriander
1/2 cup peanut oil
1/4 teaspoon salt
1/4 teaspoon freshly ground pepper

METHOD

1. Soak 24 6-inch bamboo skewers in cold water and refrigerate for 1 hour.
2. Cut the chicken breast into 24 3-x1-inch strips. Stick one skewer into each chicken strip, lengthwise, and arrange on a large platter or baking tray.
3. Prepare the marinade: In a small cup or bowl, combine the curry powder, pepper, salt and cumin. Spoon the oil over the chicken, turning to coat well, and then sprinkle the dry ingredients on both sides. Let marinate for 1 hour, refrigerated.
4. Prepare the vinaigrette: Using the Immersion Blender, combine the egg yolks, vinegar, 2 tablespoons mint leaves, soy sauce, coriander and oil and blend until smooth. With the motor running, slowly pour in the remaining oil and blend until smooth. Transfer to a small bowl and stir in the remaining 2 teaspoons chopped mint leaves. Season with salt and pepper to taste and refrigerate, covered, until needed.

Chicken Satè with Mint Vinaigrette (cont.)

5. Preheat the grill or broiler.
6. Arrange the skewers of chicken on the grill or under the broiler,* careful that the bare ends of the skewers are not directly over (or under) the flame. Grill the chicken until golden brown, 1 1/2 to 2 minutes on each side.

PRESENTATION

Pour the vinaigrette into a small serving bowl. Arrange the skewers around the bowl and serve immediately. Let your guests help themselves.

TO PREPARE AHEAD

Through step 4, remove the chicken and the vinaigrette from the refrigerator 15 minutes before grilling.

*Bring your broiler tray directly under the flame for best results.

Recipe courtesy Wolfgang Puck, Adventures in the Kitchen with Wolfgang Puck (Random House, 1991)

FG_ImmBlderManual 10/16/07 11:48 AM Page 19

Sautèed Crabcakes with Sweet Red Pepper Sauce

Makes 12 crabcakes

INGREDIENTS

Crabcakes
2 tablespoons olive oil
1/2 medium (about 4 ounces)
red bell pepper, cored, seeded and diced
1/2 medium (about 4 ounces)
yellow bell pepper, cored, seeded and diced
1/2 medium (about 4 ounces) red onion, diced
1 cup heavy cream
1/2 teaspoon jalapeno pepper, diced
2 teaspoons fresh chives, chopped
2 teaspoons fresh dill, chopped
2 teaspoons Italian parsley, chopped
2 sprigs fresh thyme
1/2 teaspoon salt
1/8 teaspoon cayenne pepper
1 extra large egg, lightly beaten
1 cup fresh bread crumbs
1 cup almond meal*
1 1/4 pounds fresh crabmeat, any shells removed

Red Bell Pepper Sauce
5 tablespoons (2 1/2 ounces) unsalted butter
1/2 medium (about 4 ounces)
red pepper, cored, seeded and diced
1/2 medium (about 4 ounces) red onion, diced
2 garlic cloves, mashed
2 sprigs thyme
1/2 cup dry white wine
1 cup heavy cream
juice of 1/2 medium lemon
salt
freshly ground white pepper
2 tablespoons (1 ounce) unsalted butter
about 2 tablespoons vegetable oil
3 cups mixed greens of your choice, cut or torn into bite-size pieces

METHOD

1 Prepare the crabcakes: In a 10-inch skillet, heat the olive oil. Sautè the red and yellow peppers and the onion until the onion is translucent and the peppers are tender, 10 to 15 minutes. Transfer to a large bowl and let cool.

Sautèed Crabcakes (cont'd.)

2 In a small saucepan, reduce the cream with the jalapeno until 1/2 cup remains. Cool and add to the onion mixture. Stir in the chives, dill, Italian parsley, thyme, salt and cayenne pepper. Stir in the egg and 1/2 cup each bread crumbs and almond meal. Gently fold in the crabmeat. Mixture will be lumpy. Correct seasonings to taste. Divide the mixture into 12 crabcakes, about 2 1/2 ounces each.

3 Combine the remaining 1/2 cup each breadcrumbs and almond meal on a flat plate. Dip both sides of each crabcake into the mixture and coat well. Place on a tray and refrigerate, covered, 2 to 3 hours, up to 6 hours.

4 Prepare the sauce: In a 10-inch skillet, melt 3 tablespoons of butter. Sautè the pepper, onion, garlic and thyme until the onion is translucent, about 10 minutes. Deglaze with the wine and cook until 3 tablespoons liquid remain. Remove from heat and puree using the Immersion Blender until smooth. Strain, return to a clean pan and reheat. Whisk in the remaining 2 tablespoons of butter and the lemon juice and season to taste with salt and pepper. Keep warm.

5 Scrape the contents of the skillet into a blender and purèe until smooth. Strain, return to a clean pan and reheat. Whisk in the remaining 2 tablespoons of butter and the lemon juice and season to taste with salt and pepper. Keep warm.

6 When ready to serve, in 1 or 2 skillets, melt the 2 tablespoons butter with the vegetable oil. Over medium-high heat, sauté the crabcakes until golden brown, about 4 minutes on each side, using additional oil as necessary. Drain on paper towels.

PRESENTATION

Divide the salad greens among 6 large plates. Arrange 2 crabcakes on the greens, drizzle sauce around the greens and on top of the crabcakes. Serve immediately.

TO PREPARE AHEAD

Through step 4. In step 5, return the sauce to a clean pan but reheat over a low flame and continue with the recipe when ready to serve.

Note: Coarsely ground or chopped uncooked shrimp can be substituted for the crabmeat.

*To make the almond meal, grind blanched almonds in food chopper, being careful that you don't overgrind – you want the texture of fine bread crumbs.

Recipe courtesy Wolfgang Puck, Recipes from Spago, Chinois, and Points East and West (Random House, 1986)

FG_ImmBlderManual 10/16/07 11:48 AM Page 21

Aioli

This classic Provençal mayonnaise takes its name from the French word for its key ingredient, garlic. If you have health concerns about making mayonnaise from raw eggs, consider this statement from the American Egg Board: "There have been warnings against consuming raw or lightly cooked eggs on the grounds that the egg may be contaminated with Salmonella, a bacteria responsible for a type of foodborne illness. Healthy people need to remember that there is a very small risk and treat eggs and other raw animal foods accordingly. Use only properly refrigerated, clean, sound-shelled, fresh, grade AA or A eggs. Avoid mixing yolks and whites with the shell." Alternatively, start with about 1 1/2 cups of good-quality bottled mayonnaise and blend into it pureed garlic, Dijon mustard, and lemon juice.

Makes about 2 cups

INGREDIENTS

1 tablespoon chopped garlic
1/4 cup chopped basil
2 extra-large raw egg yolks
Salt
Freshly ground white pepper
1 tablespoon Dijon mustard
1 1/2 to 2 cups safflower oil
1 tablespoon lemon juice

METHOD

1 Combine all ingredients in beaker and blend using Immersion Blender pressing the TURBO button.

Recipe courtesy Wolfgang Puck

Fresh Tomato Salsa (Salsa Mexicana or Pico De Gallo)

Makes 2 cups

INGREDIENTS

1 pound or 8 Campari tomatoes (or other very ripe, fragrant tomatoes)
Juice of 1 lime
3 Serrano chiles
1/3 cup loosely packed cilantro leaves
1/2 teaspoon kosher salt or 1/4 teaspoon iodized salt
1/2 of a small white onion, peeled and quartered
1 green onion, cut into 2 inch lengths

METHOD

1 Combine all ingredients into Immersion Chopper Bowl cutting any of the tomatoes that are too big to fit. Add top and motor. Pulse to chop as chunky or smooth as you like it. Serve immediately. Salsa should be eaten within an hour or so or the onions get too strong and the perfume of the cilantro dissipates.

Recipe courtesy Marian Getz

FG_ImmBlderManual 10/16/07 11:48 AM Page 23

Chino Farm Carrot and Ginger Soup

Makes about 8 cups

INGREDIENTS

1 pound orange carrots
1 pound yellow carrots
1 pound white carrots
1/4 cup peanut oil
1 tablespoon garlic, minced
1 tablespoon ginger, minced
1 tablespoon green onion, minced
Pinch red pepper flakes
1 tablespoon salt
1/2 teaspoon freshly ground white pepper
1/2 teaspoon turmeric
1 tablespoon honey, or to taste
8 cups vegetable stock
1 cup heavy cream
4 ounces butter
Oil, for deep-frying
1/2 cup julienne ginger

METHOD

1. Peel the carrots and slice thinly.
2. In a stockpot, heat the oil and sauté the garlic, minced ginger, green onions and pepper flakes for 1 to 2 minutes or just until glossy. Do not allow to develop color. Add the carrots, salt, pepper, turmeric and honey. Sauté for 2 minutes, stirring constantly. Add the stock and bring to a boil. Lower to a simmer and add the cream. Cook for 40 minutes or until carrots are tender.
3. Remove pot from heat, add the butter and puree using Immersion Blender. Strain soup into a new stockpot. If the soup is too thick, add extra stock. Taste and adjust seasoning with salt, pepper and honey. Keep warm.
4. Preheat oil to 300 degrees F.
5. Deep-fry the ginger and drain on plate lined with paper towel. Ladle 1 cup of soup into heated bowls. Garnish with fried ginger. Serve immediately.

Recipe courtesy Deborah Murray, Wolfgang Puck, Food Stylist

Tortilla Soup

This is our version of the tortilla soups typical of the American Southwest.

Serves 6 to 8

INGREDIENTS

2 tablespoons corn oil
2 corn tortillas, cut into 1-inch squares
2 tablespoons fresh garlic, chopped
1/4 medium onion
1 small jalapeno pepper
1 pound ripe fresh tomatoes, peeled, seeded, and diced.
(If tomatoes are out of season, use an equal portion of canned tomatoes.)
2 tablespoons tomato paste
2 to 3 teaspoons ground cumin
2 quarts double-strength chicken stock

Garnish:
2 corn tortillas
1 avocado
1 large chicken breast, cooked
1/2 cup grated cheddar cheese
1/3 cup fresh cilantro, coarsely chopped

METHOD

1. In a large soup pot, heat the oil, add the tortillas and cook them over low heat until they are slightly crisp.
2. Using the Immersion Blender Chopper Bowl attachment, chop the garlic, onion, corn and jalapeno pepper together and add the mixture to the tortillas. Simmer until the vegetables are tender.
3. Add the tomatoes to the pot with the tomato paste and simmer the mixture for 10 minutes to bring out the flavor. Add the cumin and mix well.
4. Slowly whisk in the stock, then simmer the soup until it is reduced by one third.
5. Purèe the soup using the Immersion Blender until it is very smooth, then pass it through a fine strainer into a clean pot.
6. Add salt, pepper and cumin to taste.
7. Prepare the garnish: Preheat the oven to 350°. Cut the tortillas into julienne strips, place them on a baking sheet and bake them for 10 to 15 minutes, or until they are crisp. Peel and dice the avocado, cut the chicken into julienne strips, grate the cheese and chop the cilantro. Place each garnish in a separate bowl.
8. At serving time, reheat the soup. Add the chicken and avocado to the soup and heat. Pour the soup into a warm tureen, then ladle it into hot shallow soup bowls. Garnish with the cheese, tortilla strips and chopped cilantro. Serve immediately.

Recipe courtesy Wolfgang Puck, Recipes from Spago, Chinois, and Points East and West (Random House, 1986)

FG_ImmBlderManual 10/16/07 11:48 AM Page 25

Gulf Shrimp Salad with Spicy Jalapeno Sauce

Serves 4

INGREDIENTS

1 pound large shrimp
salt
freshly ground pepper
2 tablespoons peanut oil
4 large radicchio leaves
3 cups assorted greens (mache, watercress, etc.), in bite-size pieces
1/3 cup vinaigrette
4 Belgian endive leaves
4 stems garlic chives
Assorted peppers, cut into julienne strips

Sauce
About 1 pound (8 to 10) Italian plum tomatoes,
cored and cut into chunks
2 jalapeno peppers, cored and seeded
2 to 3 garlic cloves
1 teaspoon tomato paste
1/2 bunch cilantro, leaves only
salt
freshly ground pepper

METHOD

1. Prepare the sauce: Use the Immersion Blender Chopper Bowl to puree the tomatoes, jalapeno peppers, garlic and tomato paste. You will need to do this in 2 batches. Transfer to a medium bowl. Chop the cilantro leaves very fine and fold into the sauce. Season with salt and pepper to taste and set aside.
2. Peel the shrimp, leaving the tails intact. Season lightly with salt and pepper. In a large skillet, heat the peanut oil. Without crowding the pan, cook the shrimp, about 1 1/2 minutes on each side. If necessary, do it in batches.

Gulf Shrimp Salad (cont'd)

PRESENTATION

Set the radicchio leaves on one half of a large serving platter. Toss the greens with the vinaigrette and spoon equal amounts into each of the radicchio leaves. Place the endive attractively around the radicchio. Spoon the sauce over the remaining half of the platter and arrange the shrimp on the sauce. Garnish with the garlic chives and julienne of peppers. Serve immediately. (You can also do this on individual platters, placing one radicchio leaf on each plate, dividing the remaining ingredients equally.)

TO PREPARE AHEAD

Through step 1. In step 2, peel the shrimp and refrigerate, covered, until needed. Continue with the recipe at serving time.

Recipe courtesy Wolfgang Puck, Adventures in the Kitchen with Wolfgang Puck (Random House, 1991)

FG_ImmBlderManual 10/16/07 11:48 AM Page 27

Watercress Salad with Barbecued Chicken Breast

An ideal luncheon dish for spring or summer.

Serves 5

INGREDIENTS

Mustard Vinaigrette:
1 tablespoon Dijon mustard
1 teaspoon finely chopped fresh tarragon
1 tablespoon sherry wine vinegar
salt
freshly ground white pepper
1 cup almond or extra-virgin olive oil (or a mixture of both)

Salad:
3 small whole chicken breasts
15 cloves garlic
1/4 cup fresh Italian parsley
salt
freshly ground pepper
3 tablespoons extra-virgin olive oil
3 bunches watercress
1/2 pound mushrooms such as chanterelles, porcini or shiitake

METHOD

1. Prepare the vinaigrette: In a bowl or beaker, combine the mustard, tarragon, vinegar, salt and pepper. Use the immersion blender whisk attachment to blend in the oil in a slow, steady stream. Taste carefully and correct the seasonings. Set aside.
2. Preheat a grill or barbeque.
3. Cut the chicken breasts in half and set aside.
4. Peel the garlic, place it in a saucepan with water to cover and bring the water to a boil. Drain and slice the garlic thin. Mix the garlic with the parsley and spread it underneath the skin of the chicken. Season the chicken with freshly ground pepper and salt, then brush it with olive oil.
5. Place the chicken, skin side down, on the grill and cook it for about 6 minutes on each side.
6. Wash and dry the watercress and remove the tough stems. In a big bowl toss the watercress with enough vinaigrette to coat it lightly.
7. Heat a large skillet and add 1 to 2 tablespoons olive oil. Sauté the mushrooms over high heat about 4 minutes and season them with salt and pepper.

PRESENTATION

Divide the watercress among 6 salad plates. Arrange the mushrooms around it. Cut each chicken breast on the diagonal into 6 slices and arrange the slices over each plate of watercress.

Recipe courtesy Wolfgang Puck, Recipes from Spago, Chinois, and Points East and West (Random House, 1986)

Chicken Salad Chinois

Makes 2 entrée salads

INGREDIENTS

Chinese Mustard Vinaigrette:
1 egg yolk
2 teaspoons dry Chinese mustard
1/4 cup rice wine vinegar
1 teaspoon soy sauce
2 tablespoons light sesame oil
2 to 3 tablespoons peanut oil
salt
freshly ground pepper

Chicken Salad:
3-pound chicken, cavity filled with celery, carrot, onion, garlic, bay leaf, thyme, salt and pepper
2 ounces unsalted butter, melted
2 small heads or 1 medium head Napa cabbage
1 cup romaine lettuce, cut into 1/4-inch julienne strips
8 to 10 snow peas, cut into 1/4-inch julienne strips
1 teaspoon black sesame seeds

METHOD

1. Prepare the vinaigrette: Place all the vinaigrette ingredients in beaker or tall container; use Immersion Blender to blend until smooth. Correct the seasonings.
2. Preheat the oven to 425°.
3. Place the chicken on a rack in a roasting pan and baste it with some of the butter. Roast for about 1 1/2 hours, or until just done. (The meat near the joints should still be very slightly pink.) Baste every 15 or 20 minutes with the butter and the drippings.
4. Select 4 to 8 nice leaves from the Napa cabbage and reserve them. Slice the remaining cabbage into 1/4-inch julienne strips.
5. Shred the meat from the breasts and thighs of the chicken.
6. Combine the chicken, cabbage, romaine and snow peas in a bowl and toss with enough of the vinaigrette to coat the salad nicely.

PRESENTATION

Arrange the reserved Napa cabbage leaves around the edge of a large serving plate. Mound the salad in the center and sprinkle it with the sesame seeds.

Recipe courtesy Wolfgang Puck, Recipes from Spago, Chinois, and Points East and West (Random House, 1986)

FG_ImmBlderManual 10/16/07 11:48 AM Page 29

Easy Instant Mayonnaise

Makes about 2 cups

INGREDIENTS

2 cups oil, i.e. canola, peanut, vegetable or olive oil
2 large eggs
1 egg yolk
1 teaspoon lemon juice or white vinegar
1 teaspoon dry mustard
1 teaspoon kosher salt
pinch cayenne (optional)
1 tablespoon fresh herb (optional)

METHOD

1. Place all the ingredients into a 1 quart mason jar.
2. Attach the Motor Base to the Blending Rod and set the speed selector to “5”.
3. Put the Immersion Blender into jar, with the wand all the way to the bottom of the jar. Press the power switch, and pull up slowly.

Note: Perfect mayonnaise every time. Try adding a few fresh tarragon or basil leaves for a wonderful flavor. Store in the refrigerator with a secure lid, do not keep for more then a week.

Recipe courtesy Deborah Murray, Wolfgang Puck, Food Stylist

Cilantro Mint Vinaigrette

This is an amazing, flavorful sauce. Use it as a marinade, as a sauce for fish or chicken or seafood. It is a fantastic salad dressing. Keeping a jar of this in the fridge will make it possible to create quick and very flavorful foods at any time.

Makes 2 1/2 cups

INGREDIENTS

1 egg yolk
Juice and zest from 2 limes
1 clove garlic
1 cup rice vinegar
1/2 teaspoon Chinese chili sauce
1 bunch cilantro, stems removed
1 bunch mint, stems removed
1/2 teaspoon kosher salt
Pinch of black pepper
1 1/2 tablespoons packed brown sugar
1 1/2 cups peanut oil
2 teaspoons dark sesame oil

METHOD

1. Combine all ingredients in a tall, narrow container such as a quart mason jar. Use your immersion wand. Place wand at the bottom of the container. Press TURBO and pull up to start emulsion, then move wand up and down to chop ingredients and blend thoroughly. Store airtight in fridge for up to 5 days.

Recipe courtesy Wolfgang Puck

FG_ImmBlderManual 10/16/07 11:48 AM Page 31

Main Dishes, Side Dishes, Sauces & Toppings

Pizza Dough

Serves 2 to 4

INGREDIENTS

1 1/2 cups all purpose flour
1 teaspoon kosher salt or 1/2 teaspoon iodized salt
1 1/2 teaspoons honey
1 tablespoon olive oil
1/2 cup lukewarm water
1 1/2 teaspoons yeast

METHOD

1 Combine flour and salt in Immersion Chopper Bowl. Set aside.

2 In a small bowl, combine the honey, oil, water and yeast. Stir to dissolve. Pour all of the yeast mixture into the Chopper Bowl containing the flour and salt. Attach top and hold the TURBO button down for 15 seconds. Remove dough ball and knead by hand for a minute. If it is very sticky, add a bit of flour. Cover with a towel and let rest for 40 minutes, or cover and refrigerate up to 24 hours. Knead briefly to deflate and form into 1 or 2 balls. Let it rest for 15 minute to relax dough.

3 Shape as desired, your pizza does not have to be round. Have fun with it and shape it thick or thin, football shaped or round and neat. It will be delicious. Top your pizza with your favorite toppings. Bake in a very hot, 500°F preheated oven for 15 - 20 minutes or until brown and crispy. Serve hot.

Note: Vary the dough by adding fresh herbs before mixing. Toppings are endless. I love basil pesto, mozzarella and Parmesan or ricotta with sliced garlic, parmesan and tomatoes.

Recipe courtesy Marian Getz

FG_ImmBlderManual 10/16/07 11:48 AM Page 33

Lobster Ravioli with Fresh Dill Sauce

Serves 6 to 8

INGREDIENTS

1 1/2 pounds fresh pasta dough
1 or 2 eggs, beaten lightly, for egg wash
Semolina

Mousse
1 pound fresh sea scallops, side muscles removed
1 egg
1 cup very cold heavy cream
1/2 teaspoon cayenne pepper
1 tablespoon chopped fresh dill
1 teaspoon salt
1 teaspoon freshly ground white pepper
1 small lobster, cooked

Sauce
2 cups dry white wine
1 bunch fresh dill
2 large shallots, minced
1 cup heavy cream
1 pound unsalted butter
salt
freshly ground white pepper
fresh lemon juice

Vegetables
2 tablespoons unsalted butter
1 carrot, cut into julienne strips
1 stalk celery, cut into julienne strips
1 leek, white part only, cut into julienne strips
salt
freshly ground white pepper
reserved dill and lobster meat

METHOD

1. Prepare the mousse: In a deep 2 quart bowl, puree the scallops and egg using the Immersion Blender. With the motor running, slowly pour in the cream, then add the cayenne, dill, salt and pepper. Cover bowl and chill.
2. Remove the meat from the lobster tail and claws and dice it fine. Fold 1/4 of the meat into the mousse. Reserve the remaining meat for the sauce.

Lobster Ravioli with Fresh Dill Sauce (cont.)

3. On a floured surface, roll the pasta as thin as possible. Brush half of the dough with the egg wash. Place 30 mounds of the mousse, on the pasta, 3 inches apart. Cover the mounds with the uneggwashed pasta sheet and press the dough together around each ravioli. With a ravioli cutter or a large, sharp knife cut the ravioli apart. Dust a tray with semolina and place the ravioli on the tray. Refrigerate.
4. At dinnertime, while you make the sauce, bring a large pot of water to a boil with a little oil.
5. Prepare the sauce: In a saucepan, reduce the wine with 1 sprig of the dill and the minced shallot until 1/4 cup liquid remains. Add the cream and reduce it by half. Slowly whisk in the butter, a little at a time, until all of it is incorporated. Season to taste with salt, pepper and lemon juice. Set the sauce aside and keep it warm.
6. Chop the remaining dill sprigs into 1/4 inch pieces, reserving 6 small sprigs for the final garnish. Set aside.
7. Prepare the vegetables: Heat a sauté pan over medium heat and add the butter. When it foams, add the julienne strips of vegetables and sauté them until al dente. Season to taste with salt and pepper and reserve.
8. Add a little salt to the water, then the ravioli, and cook for 5 to 6 minutes. Cut 1 ravioli open to see if the mousse is done. It should be barely cooked through as it will continue to cook in the sauce. Drain the ravioli.
9. Add the ravioli to the sauce with the vegetables and the reserved lobster meat and the chopped dill and heat just to the boiling point.

PRESENTATION

Divide the ravioli among heated dinner plates. Spoon the sauce over them and garnish each plate with a small sprig of dill in the center. Serve immediately.

Recipe courtesy Wolfgang Puck, Recipes from Spago, Chinois, and Points East and West (Random House, 1986)

FG_ImmBlderManual 10/16/07 11:48 AM Page 35

Artichoke Mousse

Serves 4

INGREDIENTS

4 or 5 very large artichokes
2 lemons, halved
4 tablespoons (2 ounces) unsalted butter, at room temperature
about 2 tablespoons heavy cream
salt
freshly ground pepper

METHOD

1. Trim away the leaves from the artichokes to expose the bottoms. Rub the cut surfaces with lemon to prevent oxidation.
2. Bring a large pot of salted water to a boil. Add the juice of half a lemon and the artichoke bottoms, cover with a linen towel or several sheets of paper towels and cook until the artichokes are tender, 40 to 50 minutes.
3. Remove the artichokes and drain. Remove and discard the fiber from the center of the chokes.
4. Use the Immersion Blender to purée the artichoke bottoms with the butter. Pass the purée through a tamis or fine strainer into a heavy saucepan and heat through. Stir in the cream and correct the seasonings with salt, pepper and lemon juice.

PRESENTATION

Serve as a side dish to accompany lamb or chicken or use as a bed for sliced meats and poultry.

Note: To reheat, place the mousse in a heavy saucepan, add 1 tablespoon each of unsalted butter and heavy cream. Heat slowly, stirring constantly.

Recipe courtesy Wolfgang Puck, Recipes from Spago, Chinois, and Points East and West (Random House, 1986)

Fresh Basil Pesto

Makes 1 1/2 cups

INGREDIENTS

1 tablespoons garlic cloves
2 tablespoons toasted pine nuts
2 tablespoons fresh grated Parmesan cheese
Juice from half a lemon
1/2 teaspoon kosher salt
1 cup packed whole basil leaves
1 cup excellent quality fruity olive oil

METHOD

1. Combine everything but oil in the Immersion Chopper Bowl. Pulse to chop. Add 1/2 of the olive oil and puree till smooth adding more oil as needed. Carefully taste and correct seasoning. Store airtight for a few days or freeze to preserve color and fresh taste for up to 1 month..

Note: Having pesto on hand is a wonderful way to add a huge boost of flavor to whatever you are making. I love it on sandwiches, pasta, pizza, salad dressings, crostinis, even on crackers and raw veggies. You can use all the same ingredients listed here, swap out the basil for something else and create many great pestos. I love sun-dried tomatoes, or ricotta cheese, black olives, beets, even other herbs like sage.

Recipe courtesy Marian Getz

FG_ImmBlderManual 10/16/07 11:48 AM Page 37

Fresh Homemade Peanut Butter

Makes about 1 cup

INGREDIENTS

1 cup roasted peanuts
1 1/2 teaspoons kosher salt (or 3/4 teaspoon iodized salt)
1 tablespoon light corn syrup or honey
3 tablespoons peanut oil
1 tablespoon water

METHOD

1 Combine all ingredients into the Immersion Chopper Bowl. Add lid and motor and puree using the TURBO button for 15 seconds. Mix a little longer if a smoother texture is desired.

Note: Use the same amounts but vary the ingredients to suit your tastes. Cashews and almonds are wonderful too.

Recipe courtesy Marian Getz

Baby Food Peas

Makes 1 1/2 cups

INGREDIENTS

2 cups fresh or frozen peas, preferably organic, thawed
1/2 cup liquid such as water, breast milk, formula

METHOD

1 Combine in beaker and puree with Immersion Blender pressing the TURBO button till mixture is as smooth as desired. Remove and store airtight for 1 day or spread mixture out in an ice cube tray and freeze. When solidly frozen, pop out of tray into zip to bag. Keep for no more than 1 month, frozen.

VARIATIONS

Most foods can be pureed for your baby using your Immersion Blender. Most fruits do not need added liquid. Meats and starchy vegetables usually do.

Recipe courtesy Marian Getz

FG_ImmBlderManual 10/16/07 11:48 AM Page 39

Desserts

Chocolate Mousse-In-A-Minute

Serves 2

INGREDIENTS

1 1/2 cups heavy whipping cream
1 tablespoon powdered sugar
1/4 teaspoon excellent quality pure vanilla extract
1/3 cup melted and cooled chocolate,
or very high-quality chocolate sauce

METHOD

1 Combine all ingredients into the immersion beaker. Using the wand and speed setting number 4, mix moving blender up and down to help incorporate air. Watch carefully for the texture to change. When the mousse seems fairly thick, stop. This will take about 20 seconds. Scoop mousse into pretty dessert glasses and garnish with more melted and cooled chocolate, fresh berries or chocolate curls if desired.

VARIATIONS

For raspberry mousse, omit chocolate and add 1/3 cup pureed raspberries. Top with additional raspberries.

Recipe courtesy Marian Getz

FG_ImmBlderManual 10/16/07 11:48 AM Page 41

Whipped Cream

INGREDIENTS

1 cup heavy cream
1/4 cup sugar
1 teaspoon vanilla

METHOD

1. Place all ingredients into the beaker or a liquid measuring cup.
2. Secure the motor base with the blending rod.
3. Place the immersion blending rod into the heavy cream, with the speed set to five.
4. In a slow and steady fashion while the immersion blender is on, pull the rod up and down in the cream mixture. If the cream is very cold, this should only take 3 or 4 strokes. Be careful not to overwhip or you will have butter.

Recipe courtesy Deborah Murray, Wolfgang Puck, Food Stylist

Instant Ice Cream

Makes 2 cups

INGREDIENTS

8 ounces frozen fruit, i.e. blueberries, raspberries, bananas, cherries
1 cup heavy cream, or other desired cold liquid
1 package instant pudding mix, preferably sugar free

METHOD

1. Combine all ingredients into Immersion Chopper bowl and blend using the turbo button for 15 seconds.

Recipe courtesy Marian Getz

FG_ImmBlderManual 10/16/07 11:48 AM Page 43

Recipe Notes

Recipe Notes

FG_ImmBlderManual 10/16/07 11:48 AM Page 45

Recipe Notes

Limited Warranty

This warranty covers all defects in workmanship or materials in the mechanical and electrical parts, arising under normal usage and care, in this product for a period of 12 months from the date of purchase provided you are able to present a valid proof-of-purchase. A valid proof-of-purchase is a receipt specifying item, date purchased, and cost of item. A gift receipt with date of purchase and item is also an acceptable proof-of-purchase. Product is intended for household use only. Any commercial use voids the warranty.

This warranty covers the original retail purchaser or gift recipient. During the applicable warranty period within normal household use,we will repair or replace, at our discretion, any mechanical or electrical part which proves defective, or replace unit with a comparable model.

To obtain service under the terms of this warranty,
call Toll Free (800) 275-8273.

THIS LIMITED WARRANTY COVERS UNITS PURCHASED AND USED WITHIN THE UNITED STATES AND DOES NOT COVER:

- Damages from improper installation.
- Defects other than manufacturing defects.
- Damages from misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
- Damage from service by other than an authorized dealer or service center.

This warranty gives you special legal rights and you may also have other rights to which you are entitled which may vary from state to state.